



Ring in the New Year "2018"

DECEMBER 31, 2017

5:30 p.m. No Host Cocktails

6:30 p.m. New Year's Dinner

Prepared by Chef Chris Vigil

Beef Tenderloin w/Green Peppercorn Sauce
or Salmon w/Bur Blanc Sauce
Mixed Greens with Granny Smith Apples and
Candied Pecans w/Honey Vinegar Dressing
Yukon Mashed Potatoes, Seasonal Vegetables
Dessert Station

Dance to music by the Richard Dorffi Trio

Includes Champagne Toast at 9:00-
East Coast Midnight Time

Price \$40.00 per person

Prepaid Reservations a MUST

by Friday, December 27.

Please RSVP Office @925-455-8829 or

Linda Vigil @ 510-579-4875

